Mushroom Magic

15 FAVORITE MUSHROOM DISHES AND HOW TO PREPARE THEM

FROM SHADY OAKS OWN PRIVATE FILE

Shady Oak

FANCY MUSHROOMS MAKE MOST EVERYTHING *Taste Better!*

ASK YOUR GROCERS FOR THIS QUALITY PRODUCT

Packed 3 delightful ways:

BUTTONS
SLICED BUTTONS
STEMS and PIECES

OTHER SHADY OAK Products Include:
SHADY OAK Mushroom Steak Sauce, Meat Sauce and Bordelaise Sauce
SHADY OAK Marinated Mushrooms

MUSHROOM MAGIC

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Meal Tempters

Folks love these tasty tidbits and savory morsels at any time. They add a wonderful air of informality to any get-together. They are delicious for buffet suppers, and grand served right along with a regular dinner. Or, serve them with a beverage in the living room before dinner, transforming that "before-dinner lull" into a pleasant time. Each one of these mushroom treats is guaranteed to whet the appetite of the most finicky. You'll want to serve them again and again.

Cheesed Mushrooms

Drain one 4-oz. can SHADY OAK Whole Button Mushrooms. Be sure to save liquid for sauce, soup or gravy. Cut out stems and put with the liquid.

Fill stem cavities in the buttons with small pieces of sharp cheese. Top with small bit of butter. Put under broiler until the cheese is melted and golden brown. Serve hot, speared with a colored toothpick.

Sausage-Stuffed Mushrooms

Drain one 4-oz. can SHADY OAK Whole Button Mushrooms, remembering to save the liquid. Cut out stems and save in liquid.
Fill cavities with bulk sausage. On top of sausage make a small indentation with tip of teaspoon. Put in it one drop of Worcestershire Sauce.
Bake in hot oven until done through—about 15 minutes. Serve hot, speared with a colored toothpick.

Broiled Marinated Mushrooms

Drain one 4-oz. can SHADY OAK Whole Button Mushrooms. Marinate in French Dressing one or more hours. A light wine may be used in place of the French Dressing. Put them in shallow pan with butter dotted on them. Broil until golden-brown. Serve hot, speared with a colored toothpick.

Mushroom Salad Dressing

(Especially good served with vegetable salads —try it on tomatoes!)

1 2-oz. can SHADY OAK Mushrooms, labeled "Stems and Pieces," drained and chopped fine.
1 cup mayonnaise
2 tablespoons catsup
2 hard boiled eggs, chopped fine
2 tablespoons sweet pickle (optional)
Salt and pepper to taste
Mix well and add just enough of mushroom liquid to make the right consistency.

Scrambled Eggs and Mushrooms

If you want to give that man some extra lovin' at breakfast serve him this:
Drain one 2-oz. can SHADY OAK Mushrooms —either Sliced Buttons or Stems and Pieces.
Saute' mushrooms in butter and salt and pepper to taste.
Add two well-beaten eggs.
Cook over slow heat stirring constantly, until they are just the way you like them.
Serve with a dash of paprika.

Mushrooms Saute'

To serve with steak for that famous "Steak and Mushrooms" combination—or as a compliment to any meat serving.

Drain any can of SHADY OAK Mushrooms, Melt butter to cover bottom of skillet. Add mushrooms and a little salt and pepper. Saute' until golden brown. Spoon over meat and serve piping hot.

Variation: Fry steak or other meat. Remove from pan, leaving drippings. Pour in drained mushrooms and saute' in the meat drippings until hot through and browned as you like 'em.

Creamed Gravy for Chicken

Fry chicken. Remove from pan. For each tablespoon of fat, stir in one tablespoon of flour. Add milk, stirring until smooth and thickened. Add 4-ounce can of SHADY OAK Sliced Button Mushrooms, juice too, salt and pepper to taste, and a dash of garlic salt.

Stuffing for Fowl

You probably have a favorite dressing for fowl. The next time you make it, add a large 8-oz. can of SHADY OAK Stems and Pieces. Substitute mushroom liquid for other liquid and add last. The main point to remember when making dressing is to have the moisture just right. If you don't have a stuffing recipe, here is a dandy one:

Toast one large loaf of sliced bread.

Cut slices three at a time into one-half inch squares.

To this add:

¼ pound bulk sausage that has been browned
1 cup celery, chopped fine
½ cup onion, chopped fine
¼ cup parsley, chopped fine
1 8-oz. can SHADY OAK Stems and Pieces Mushrooms, drained
2 tablespoons poultry seasoning
1 tablespoon Worcestershire Sauce
2 whole eggs, well-beaten
1 teaspoon leaf sage, or ½ teaspoon powdered sage
Generous amounts of salt and pepper
1 teaspoon baking powder

Sprinkle mushroom liquid over dry ingredients and toss lightly until thoroughly mixed. Dressing should be just moist—never wet.

Creamed Mushrooms

You never have to worry about unexpected guests when you have SHADY OAK MUSHROOMS on hand. Everyone enjoys creamed mushrooms, and they are so simple and quick to fix.

1 4-oz. can of SHADY OAK Sliced Button Mushrooms, drained
½ cube butter
2 tablespoons flour
2 cups milk
Salt and pepper

Melt butter in heavy skillet. Add drained mushrooms, salt and pepper. Cook slowly and stir until blended. Sprinkle in flour, stirring well after each spoonful. Then, when thoroughly mixed, add milk slowly. Simmer until creamy and thick. Serve over buttered toast or hot biscuits. Add a dash of paprika and garnish with a slice of hard boiled egg and a sprig of parsley.

Enchiladas Con Hongos

An extra-special treat for a picnic or buffet supper.

Brown well in a large frying pan:

2 medium sized onions, chopped
1 clove garlic, chopped
1 green pepper, chopped
1 pound lean ground beef

Then add:

2 tablespoons flour, stir well
1 No. 2½ can tomatoes
1 8-oz. can SHADY OAK Mushrooms, Stems and Pieces
2 cups water

1 tablespoon chili powder
½ teaspoon cumin powder
1 teaspoon salt
½ teaspoon pepper

Simmer together for 1 hour. While it is cooking, make tortillas as follows:

Mix together:

1 cup flour
2 cups cornmeal
2 teaspoons baking powder
1 egg, well beaten
Enough milk to make a thin batter

Fry batter as you do pancakes, tipping or rolling frying pan to make the cake spread thin. Use moderate heat, very little or no fat. Stack on hot plate, and keep warm in oven.

When meat mixture is cooked enough so it is no longer watery, put enchiladas together in this fashion:

Lay a tortilla in dish. Spoon two or more spoonfuls of meat mixture into the center. Fold both sides of tortilla so they overlap and fasten with toothpicks. Spoon more meat mixture over the rolls. Sprinkle the whole with fresh-grated cheddar cheese. Top with chopped green onions, tops and all.

Chicken a' la King

2 tablespoons butter
2 tablespoons flour
Salt and pepper
1 cup milk
1 4-oz. can SHADY OAK Mushrooms, Stems and Pieces
½ cup diced, cooked chicken
¼ cup peas, cooked
¼ cup carrots, cooked

Melt butter in top of double boiler. Add flour and blend until smooth. Slowly add milk, stirring constantly. Cook until thick and creamy. Add chicken, mushrooms and vegetables, salt and pepper. Cook until piping hot, and serve in patty shells, or over toast, hot biscuits or baked potato.

Tamale Casserole

Also wonderful for picnics and buffet suppers.

Brown well:
1 pound ground lean beef
2 medium size onions, chopped

1 clove garlic, chopped
1 green pepper, chopped
Add No. 2 cans of the following:
white hominy
cream-style corn
stewed tomatoes

Also:

1 8-oz. can SHADY OAK Mushrooms, Stems and Pieces
1 6-oz. can tomato paste
1 small can ripe olives, including liquid
½ cup seedless raisins
2 tablespoons chili powder
1 teaspoon salt
½ teaspoon pepper
⅓ cup yellow corn meal

Mix all together well, simmer slowly about an hour, or until it is no longer watery. When it first starts to simmer, if the liquid from the olives is not quite enough, add a little water. At the end of an hour, pile mixture into a large casserole dish, sprinkle lightly with corn meal and bake at 350 degrees in the oven for ½ hour.

Chicken, Rice and Mushroom Casserole

1 large stewing chicken
1 8-oz. can SHADY OAK Mushrooms, Stems and Pieces
1 4-oz. can pimientos, sliced fine
1 cup uncooked rice
2 cups chicken broth
½ cup blanched almond meats (optional)
Salt and pepper to taste

Cover chicken with water in stewing pan. Simmer until chicken is almost tender. Remove from pan and cut meat from the bones, leaving in rather large pieces.

Add remaining ingredients. Mix well. Put in covered casserole and bake in a moderate oven (350 degrees) for one hour.

Mushroom Italian Sauce

Brown well in large frying pan:

1 pound ground lean beef
2 medium size onions, chopped
1 large clove garlic, chopped
1 green pepper, chopped

Add:

1 medium size (No. 2) can tomatoes
1 can tomato paste
1 4-oz. can SHADY OAK Mushrooms, Stems and Pieces.
1 cup left-over gravy
2 cups water
2 tablespoons chili powder
½ teaspoon oregano
½ cup grated Parmesan Cheese
1 teaspoon salt
½ teaspoon pepper

Simmer all ingredients for at least an hour. Serve over cooked spaghetti, topped with grated Parmesan Cheese.

Tricks With Mushrooms

Spear a button mushroom or a slice of mushroom on top of any fancy sandwiches. Use colored toothpicks to make things look gay. Spear two button mushrooms right from the SHADY OAK can and lay on the side of a salad plate. They add a festive touch, and are a fine addition to any salad. To help them fit in with your color scheme for "special" days such as green for St. Patrick's Day or red for Christmas, just add two or three drops of food coloring to the mushrooms right in the can and let stand for a short time.

Whenever you make gravy of any kind, add a can of SHADY OAK Stems and Pieces or Sliced Button Mushrooms. If you have already used the mushrooms in the main dish, be sure to add the liquid from the mushrooms to the gravy.

For any vegetable where you are using a cream sauce; boiled new potatos, peas, cauliflour, broccoli, carrots, or just almost any other vegetable you enjoy with a cream sauce, add a can of SHADY OAK Mushrooms. Makes folks beg for more.

To make Mushroom Magic in your own kitchen, with your own recipes, following is a list of dishes that are "naturals" for mushrooms:

Spaghetti
Chili beans
A'la King dishes
Spanish Rice
Chow Mein
Meat or rice croquettes
Meat pies
Meat loaf
Macaroni dishes
Noodle dishes
Soups
Curried Dishes
Stuffings
Welsh Rarebit
Swiss Steak

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